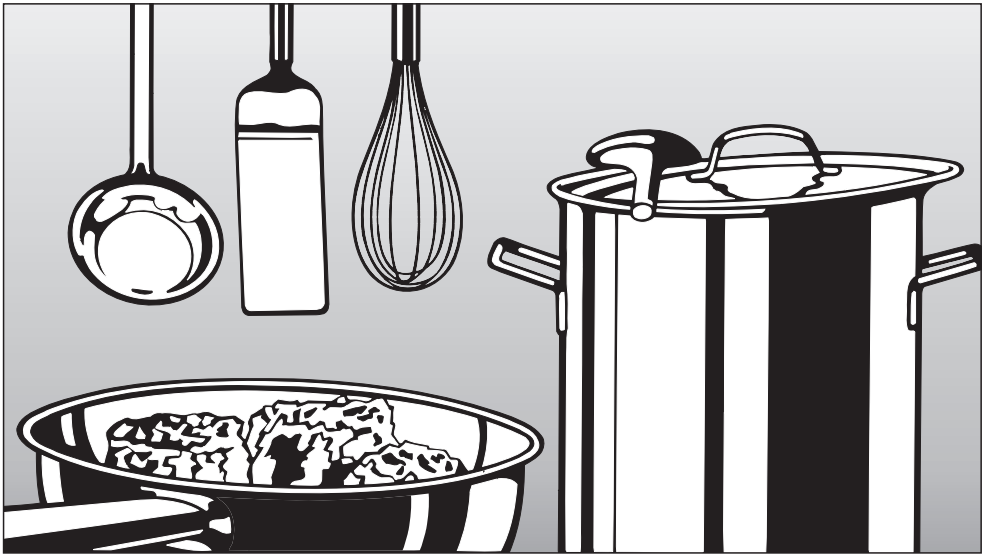
Miele

Operating instructions



Gas hobs
KM 390 G
KM 391 G

To avoid the risk of accidents or damage to the appliance it is **essential** to read these operating instructions before it is installed and used for the first time.

GB IRL ZA

M.-Nr. 05 827 480

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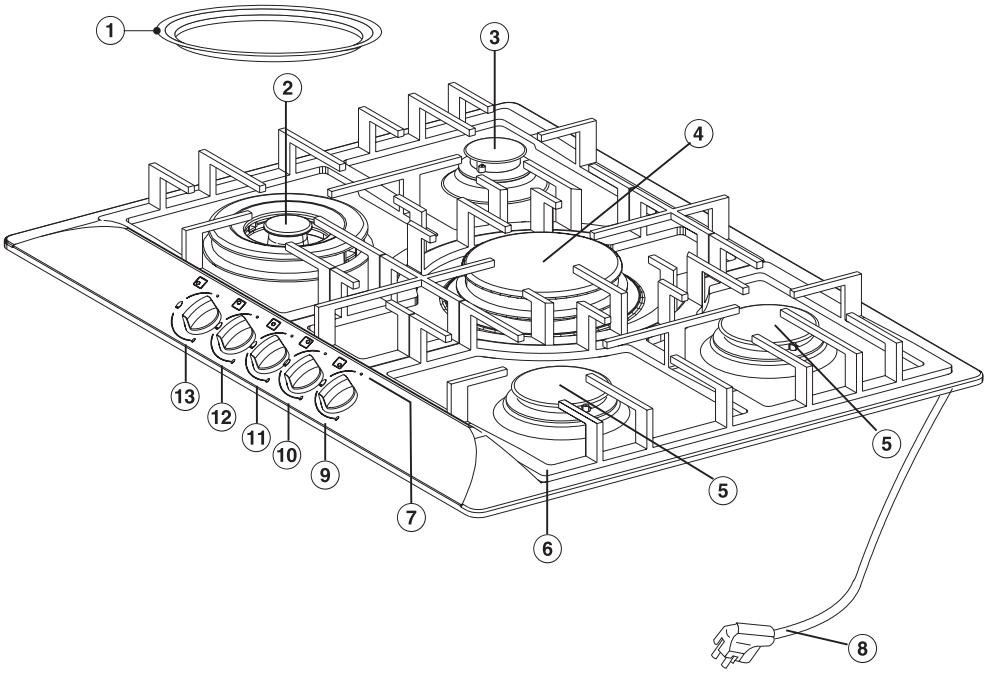
Models

KM 390 G



① Wok ring
Depending on country of destination, the appliance may be supplied with or without the wok ring.

② Wok burner

③ Small burner

④ Large burner

⑤ Medium burner

⑥ Pan support (for each burner)

⑦ Burner symbols

⑧ Mains connection cable
Depending on country of destination, the appliance may be supplied with or without a plug. The plug shown is for illustration only.

Controls:

⑨ Front right

⑩ Back right

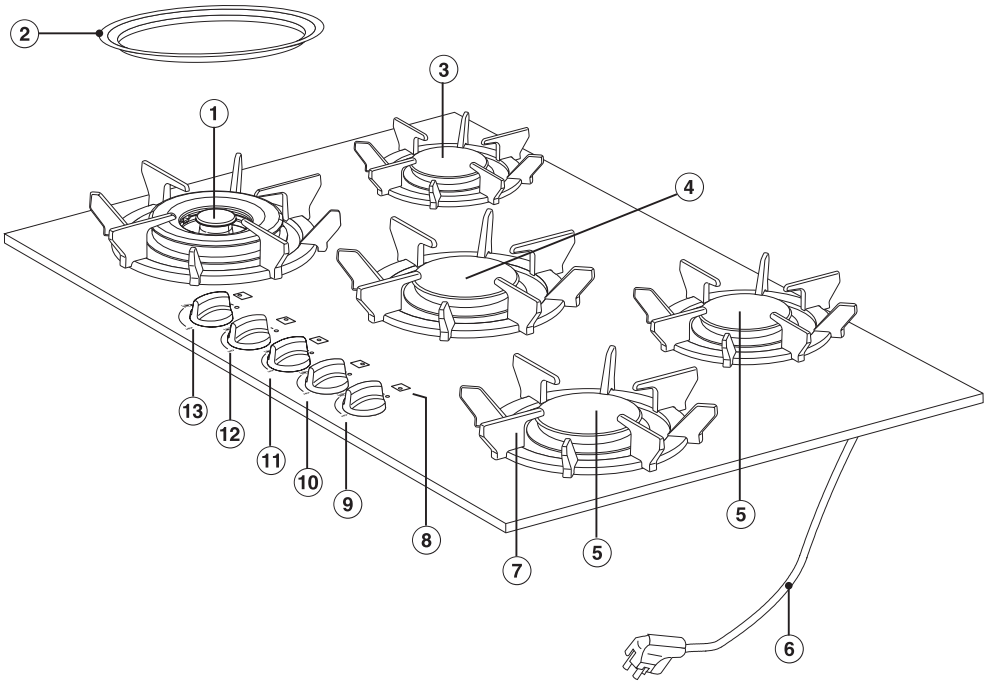
⑪ Middle

⑫ Back left

⑬ Front left

Description of the appliance

KM 391 G



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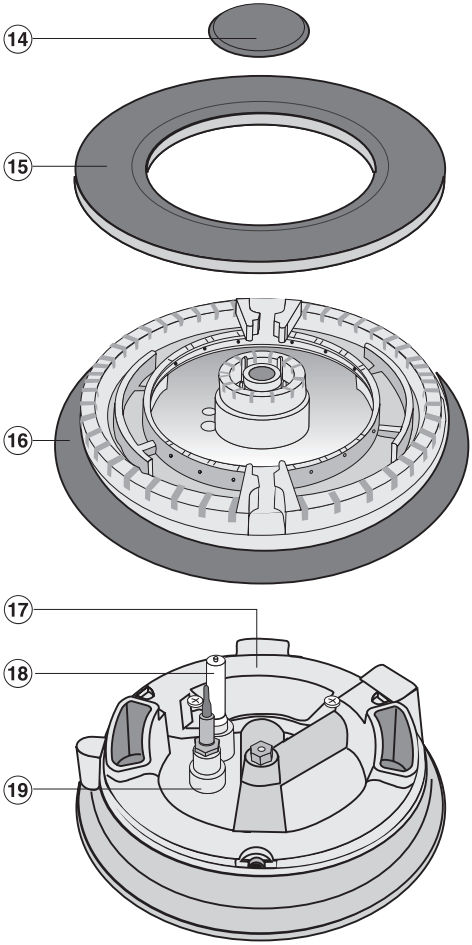
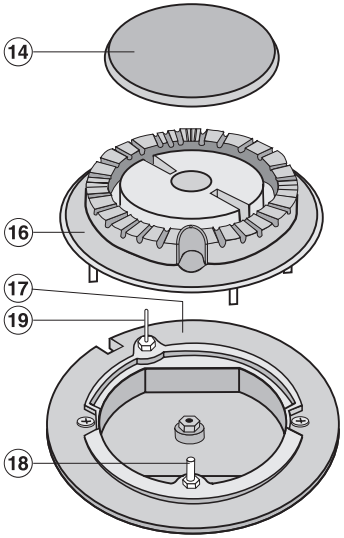
Burners

Wok burner



Small, medium and large burners



⑭ Burner cap

⑮ Burner ring

⑯ Burner head

⑰ Burner base

⑱ Ignitor

⑲ Ignition safety device

Warning and Safety instructions

Gas-heated appliances
Safety precautions to take if you smell gas

- Turn off the gas emergency control valve immediately.
  This is usually located near the gas meter.
- Eliminate all sources of ignition in a safe manner.
  Do not smoke, light cigarette lighters or matches.
- Do not operate electrical lights or switches, i.e. do not switch them "On" or "Off".
- Open all doors and windows to ventilate the area.
- If the smell of gas persists, evacuate the building.

In the U.K you must now:

- Call TRANSCO (Tel: 0 800 111 999)
- Arrange for an appointment of a **Corgi** registered gas installer to visit the site
  (Tel: Talking pages 0 800 600 900)

In other countries please follow relevant country specific procedures on gas.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on its installation, safety, use and maintenance.

The use of the appliance by the elderly or infirm or those who have not used the appliance before should be supervised by a competent and responsible person to avoid the risk of injury.

A data plate for your appliance is supplied with this documentation. It should be stuck into the space provided at the end of the instruction book.

Keep these instructions in a safe place for reference, and pass them on to any future user.

Installation and connection

The connection to the gas supply must be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations, e.g. a Corgi registered service technician in the U.K. If the appliance is supplied without a plug, or if the plug is removed, it must be connected to the mains electricity supply by a suitably qualified and competent electrician.
The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which become hot. This could cause damage.

Do not connect the appliance to the mains electrical supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

Correct usage

For safety reasons this appliance must only be operated after it has been built in. This is necessary to ensure that all electrical components are shielded.

This appliance is intended for domestic use only and is not to be used for commercial purposes.

Use this appliance for the preparation of food only. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

Using the gas hob will cause a build-up of heat and moisture in the room in which it is installed. Ensure that the room has sufficient natural or mechanical means of ventilation, e.g. an extractor.

If the hob is used for very long periods of time, additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the extractor on the highest setting.

This appliance must not be set up or operated in the open air.

Make sure all the components of the gas burner have been correctly assembled before switching on.

When using the gas hob, ensure that any burners in use are always covered with a pan. If using a cooker hood above it flames could be drawn up by the suction of the cooker hood, parts of which could then be damaged or even set on fire.

Pans must be the correct size for the burner they are used on (see "Suitable pans"). A pan which is too small will be unstable on the pan support. If the pan diameter is too large flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob. The manufacturer cannot be held liable for this type of damage.

Do not store any inflammable objects near the gas hob.

Safety with children

The appliance is only intended for use by adults who have read these operating instructions.

This appliance is not a toy! To avoid the risk of injury, keep children well away, and do not allow them to play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning or scalding. Special hob guards are available from good retail outlets.

Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Before disposing of an old appliance, disconnect it from the gas and electricity supplies. Cut off and render any plug useless. Cut off the cable directly behind the appliance to prevent misuse. This should be done by a competent person.

Protecting the appliance from damage

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

Unless the pan manufacturer states that you can do so, do not use pans with very thin bases on this hob, and never heat up empty pans as they could get damaged. This could also damage the appliance.

In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Appliances with a ceramic surface:

Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

Stainless steel surfaces:

Avoid allowing liquids or foods containing salt to spill onto a stainless steel hob or trim. If salty foods or liquids do get on the hob, they should be removed as soon as possible to avoid the risk of corrosion.

Replace the pan supports carefully to avoid scratching the surface.

Protection from burning

The appliance gets hot when in use, and remains hot for quite a while after being switched off. Do not touch it whilst it could still be hot.

For added protection, it is advisable to use heat-resistant pot holders or oven gloves when using the appliance. Ensure that they do not come into contact with the flames. Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire. Take care not to let the gloves get damp or wet, as this causes heat to transfer through the material more quickly with the risk of burning yourself.

Do not heat up unopened tins of food on the hob. Presssure can build up and they may explode, resulting in injury and scalding or damage.

Do not use the appliance as a resting place for anything else. The article could melt or catch fire if residual heat is still present or if the appliance is switched on by mistake.

Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.

Remove splashes of fat and other food debris from the surface as soon as possible. These are a fire hazard.

Never leave the appliance unattended when cooking with oil or fat. Very hot oil can catch fire and could even set a cooker hood above on fire. Always heat fat slowly, watching as it heats.

If, despite this, oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

Ensure that the flames from the burner do not spread out beyond the base and up the sides of the pan.

Appliance faults

In the event of damage or a defect, switch off the appliance immediately. Turn off the gas supply tap, and disconnect completely from the electricity supply. It should not be used again until it has been repaired. If the appliance has not yet been fully installed, the electricity cable must be disconnected from the supply point. If connected via a plug and socket, switch off at the socket and withdraw the plug. Contact the Service Department.
Do not reconnect the appliance to the mains electricity or gas supply until after it has been repaired.

Appliances with a ceramic surface: If there is any damage to the ceramic surface the appliance must be disconnected from the mains electricity and gas supplies immediately and not used until it has been repaired. Danger of electric shock!

Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified person. They must be CORGI registered in the UK. Repairs and other work by unqualified persons could be very dangerous and could damage the appliance. The manufacturer cannot be held liable for unauthorised work. Never open the housing of the appliance.

While the appliance is under guarantee, repairs should only be undertaken by a service engineer authorised by the manufacturer. Otherwise the guarantee is invalidated.

Further safety notes

When using an electric socket near the appliance, care should be taken that the cable of the electrical appliance does not come into contact with the hot appliance. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food and its temperature. Some foods may contain micro-organisms which are only destroyed by thorough cooking; therefore when cooking or reheating foods such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.

Do not use plastic or aluminium foil containers. These melt at high temperatures and could catch fire.

Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.

If the appliance has not been used for a longer period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested for safety. This should be done at regular intervals.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

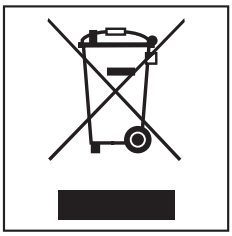
Disposal of packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging materials safely as soon as possible.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. If connected by a plug, the plug must be rendered useless and the cable cut off directly behind the appliance to prevent misuse.

Cleaning and heating up for the first time

Before using for the first time clean the hob and all removable parts as follows:

- The removable parts of the gas burner assembly can be washed in a mild solution of water and washing-up liquid. Wipe dry and reassemble in the correct order (see "Cleaning and care").
- Clean the stainless steel or ceramic surface with a damp cloth only, and then wipe dry.

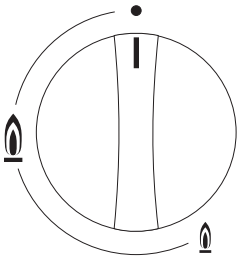
Do not use washing up liquid on the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Metal components have a protective coating which may give off a slight smell when heated up for the first time. The smell and any vapours will dissipate after a short time and do not indicate a faulty connection or appliance.

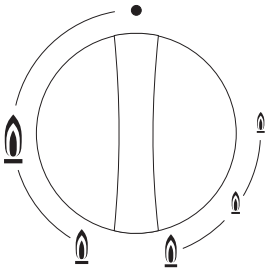
Switching on, adjusting the flame and switching off

The control is used to switch on the burner and regulate the strength of the flame.

Small, medium and large burners



Wok burner



The burners can only be switched on by pressing in the appropriate control and turning it anti-clockwise, and switched off by turning the control clockwise. The outer flame ring on the wok burner can only be switched on and off by pressing the control in and turning it the appropriate way.

- Trying to switch on a burner without pressing in the control,
- Switching on a burner by turning it clockwise,
- Switching the outer flame ring on the wok burner on or off without pressing in the control, or
- Switching off a burner by turning it anti-clockwise,

can damage components in the appliance. The manufacturer cannot be held liable for this type of damage.

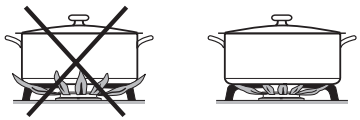
To switch on:

- The control for the burner required must be pressed in and turned anti-clockwise to the large flame symbol to switch on.
- When the flame ignites, keep the control pressed in for 8-10 seconds, and then let it go.

If the flame goes out, repeat the procedure, keeping the control pressed in for a few extra seconds.

To regulate the flame:

- Once the flame is burning well (after letting the control go), select a setting between the large and the small flame symbols. The flame will become weaker when the control is turned anti-clockwise and stronger when it is turned clockwise. It is not necessary to press in the control when adjusting the setting.
- When turning the wok burner control you will feel a resistance. Briefly press down and turn the control past this resistance to switch the outer flame ring on or off. See the "Settings" chart on the next page.
- Control the flame so that it does not spread out beyond the sides of the pan. As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the danger of injury.



To switch off:

- Turn the control clockwise to position "●" .

This stops the flow of gas and the flame goes out.

Settings

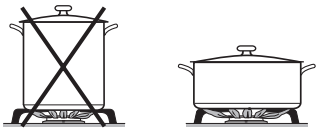
Position	Small, medium and large burners	Wok burner
●	The gas supply is turned off.	
	strong flame	outer ring: strong inner ring: strong
(2x)	-	outer ring: weak inner ring: strong
	-	outer ring: off inner ring: strong
	weak flame	outer ring: off inner ring: weak

Suitable pans

Burners	Min. pan base diameter in cm
Small burner	10
Medium burner	12
Large burner	14
Wok burner	14*
	Max. diameter at top of pans in cm
Small burner	22
Medium burner	22
Large burner	24
Wok burner	24*

* This diameter applies to normal pans used on the wok burner, and does not apply when using a wok.

– You should select pans which are suitable for the burner they are to be used on. In general: use larger diameter pans on the large burner and smaller diameter pans on the small burner.



– Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.

– Pans with thick bases are preferable as these distribute heat more evenly, and therefore lessen the risk of heat spots occurring which can cause food to stick or burn. With thin bases heat is conducted quickly to the food, however there is a danger of food heating up unevenly and too quickly increasing the risk of burning. Stir the food frequently.

– Any heat-resistant pans can be used on a gas burner.

– Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.

– Refer to the chart above and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner you are using. A pan which is too small will be unstable on the pan support. If the pan diameter is too large flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob. The manufacturer cannot be held liable for this type of damage.

– Use a pan lid whenever possible to minimise heat loss.

Safety cut-out

This appliance is fitted with a thermoelectric ignition safety device which cuts off the supply of gas to a burner if the flame goes out, for example if food has boiled over, or if there was a sudden draught.

- To use the burner again, turn the control clockwise to the "●" position and switch on as normal.

The safety cut-out operates independently from the electricity supply. This means that it will still work if the hob is used during a power cut.

Using your hob during a power cut

If there is an interruption to the electricity supply the gas can be ignited with a match:

- Press in the relevant control and turn it anti-clockwise to the large flame symbol.
- Hold the control pressed in and light the gas at the burner with a match.
- Keep the control pressed in for a further 8-10 seconds and then release it.

General notes

Clean the appliance regularly, preferably after each use. Allow the appliance to cool down to a safe temperature before cleaning.

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

Do not use any sharp pointed objects which could damage the seal between the ceramic surface and the surrounding frame and between the frame and the worktop.

Do not use any of the following on your hob as they can damage the surface material:
cleaning agents containing sand, soda, alkalines, acids or chlorides, grill and oven sprays, dishwasher cleaner, stain or rust removers, scouring agents or cream cleaners, abrasive sponges and brushes.

Do not let the ignitor in the burner get wet. If it gets wet it will not spark.

After cleaning, dry the surfaces thoroughly with a soft cloth to prevent a build-up of limescale deposits.

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Pan supports, controls

Remove the pan supports.

The pan supports and the controls can be cleaned with a solution of warm water and a little washing up liquid applied with a soft sponge. Soak stubborn soiling first to loosen it.

Finally, wipe dry using a soft cloth.

On stainless steel models:
Replace the pan supports carefully to avoid scratching the surface.

Stainless steel surfaces

Clean stainless steel surfaces with a solution of warm water and a little washing up liquid applied with a soft sponge. Soak stubborn soiling first to loosen it. Wipe dry using a soft cloth.

A proprietary non-abrasive cleaning agent designed specifically for use on stainless steel may be used, if wished. Follow the manufacturer's instructions.

To help prevent re-soiling, a conditioning agent for stainless steel, such as Neoblank (available from the Miele UK Spare Parts Department) can also be used. Follow the manufacturer's instructions.

Thoroughly remove salty foods or liquids from the stainless steel surfaces as soon as possible to avoid the risk of corrosion.

Ceramic surfaces

Spillages etc. should be cleaned off as soon as possible.

Most soiling can be wiped off using a damp cloth. Stubborn soiling may needto be removed with a shielded scraper blade.

Do not use washing up liquid on the ceramic surface as it can leave a blue sheen which may be difficult to remove.

To remove any limescale deposits, caused for example by water boiling over and metallic marks (aluminium deposits) apply a few drops of a proprietary cleaning agent for ceramic surfaces using a soft cloth or kitchen paper towel. Follow manufacturer's instructions on the packaging. The Miele ceramic hob cleaner is available from the Miele UK Spare Parts Department.

Note that some cleaning agents contain a protective additive designed to prevent water marks and smears adhering to the surface.

After cleaning wipe the hob surface with a damp cloth and then dry it with a clean soft cloth.

Burners

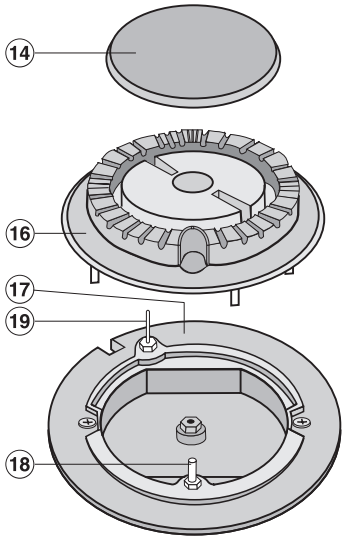
The burners can be dismantled for cleaning once they have cooled down.

Proceed as follows:

- Take off all the removable parts of the burner and wash in a solution of hot water and washing-up liquid. Then dry them all thoroughly. Make sure that the flame slits are clean and completely dry.

The surface of the burner cap will gradually become more matt with time. This is quite normal and will not affect the operation of the hob.

- Wipe the fixed parts of the burner base with a damp cloth and dry afterwards.
- Gently wipe the ignitor and the ignition safety device with a well wrung-out cloth and wipe dry with a clean cloth.

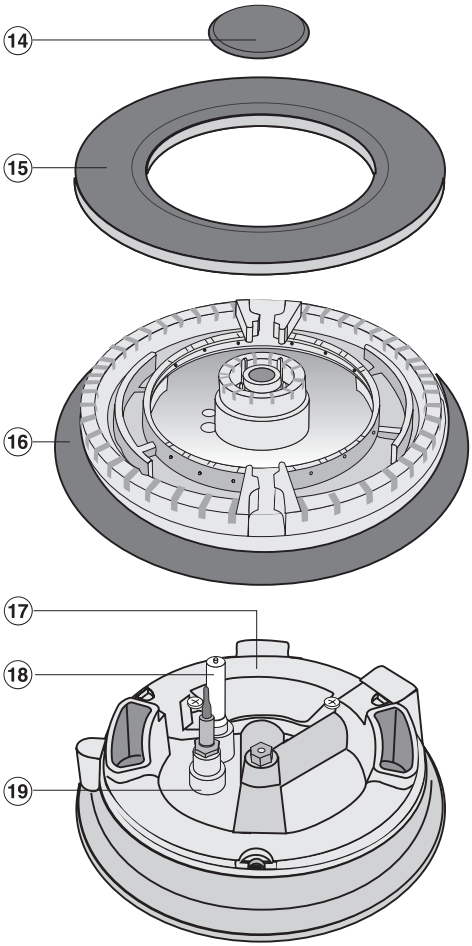


Re-assemble the small, medium and large burners as follows:

- Place the burner head ⑯ on to the burner base ⑰ so that the the ignitor ⑱ and the ignition safety device ⑲ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Replace the burner cap ⑭ ensuring that the locating tabs fit into the notches in the burner head ⑯.

Important: replace parts in the correct order after cleaning.

1. Do not replace the parts upside down.
2. The locating tabs must fit exactly into the notches.



Re-assemble the wok burner as follows:

- Place the burner head ⑯ on to the burner base ⑰ so that the the ignitor ⑱ and the ignition safety device ⑲ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Replace the burner ring ⑮.
- Replace the burner cap ⑭.

Important: replace parts in the correct order after cleaning.

1. Do not replace the parts upside down.
2. The locating tabs must fit exactly into the notches.

Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations to ensure safety. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if . . .

... the burner does not ignite after several attempts

Check whether

– the burner is correctly assembled.
– the gas supply tap is turned on.
– the burner is dry and clean.
– the flame slits are dry and unblocked.
– the mains fuse has blown. If the fuse has blown, contact an electrician or the Service department. (The gas can be lit with a match). (See "Using your hob during a power cut").

... the gas flame goes out after being lit

Check whether the burner cap is correctly positioned.

... the ignitor on the burner does not spark

Check whether food deposits have lodged themselves between the ignitor and the burner cap.
Carefully remove any soiling. Do not let the ignitor get wet.

... the flame suddenly looks different

Check whether the burner is correctly assembled.

Connection to services

Important

This appliance should be installed with plenty of space on either side. See Installation Instruction Booklet before making the gas and electrical connection.

Gas connection

Connection to the gas supply, or conversion from one type of gas to another should only be undertaken by an approved and registered gas installer in strict accordance with local and national safety and building regulations, (e.g. Corgi registered in the U.K.) Every appliance should have its own isolating valve and test point.

Check with your local gas supplier about the type of gas and its calorific value, and compare this information with the type of gas quoted on the hob data plate.
The installer is responsible for ensuring that the appliance functions correctly when installed.

The gas installation must be made in such a way that the isolating valve is visible and easily accessible after the appliance has been built in.

Depending on country, the hob is supplied ready for connection to natural gas or to liquid gas (refer to label on the appliance).

Category EN 30:
United Kingdom:
GB II 2 H 3 + 20 mbar, 28-30/37 mbar.
Ireland:
IE II 2 H 3 + 20 mbar, 28-30/37 mbar.

Depending on country, a set of jets for conversion to natural or liquid gas is included with the hob.
Please contact your dealer or agent for the appropriate conversion jets if necessary.

Conversion to another type of gas is described in the separate Installation Instructions supplied with this hob.

A test for possible leakages must be carried out after installation.

Safety regulations demand that a pressure test nipple is installed near a gas hob to allow an engineer to test the pressure following servicing.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current local and national safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

Please make sure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable isolator or a double pole fused spur connection unit which complies with national and local safety regulations and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

This appliance is supplied for connection to a single phase 230-240 V 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED

Connection to services

Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system, which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and where there is any doubt, the electrical wiring in the home should be tested by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

– Your Miele dealer, or

– the Miele Service Department (see back cover for address).

When contacting the Service Department, please quote the model and serial number of your appliance, which are given on the data plate.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these instructions.

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